

Carne Asada

1-2 pounds Chuck Roast, thinly sliced -OR- 2 tsp. Chili Powder
1-2 pounds Skirt or Flank Steak 2 tsp. Coriander
Juice of 2 Large Oranges 2 tsp. Cumin
Juice of 2 Limes 1 tsp. Pepper
3 Garlic Cloves, minced 1 Onion, sliced
3 tsp. Seasoned Salt

Season both sides of the meat with the seasoned salt, chili powder, coriander, cumin, and pepper. Mix together the citrus juices and garlic; set aside. Layer the meat and onions in a shallow baking dish for marinating, then pour the citrus mixture over the meat. With your hands, massage the meat, making sure that the marinade covers everything. Cover, and refrigerate overnight, or 4 hours at the very least.

Grill the meat to your liking, though I think well done is best in this case, as it tends to be chewier otherwise. If you use the skirt or flank steak, you may be able to get away with medium rare to medium, just make sure to slice thinly before serving. Serve with warm tortillas and your toppings of choice!

Preparation Time: 10 minutes

Wait time: Overnight or 4 hours

Cook Time: 10-15 minutes

Overall Time: 4 hours 20-25 minutes

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